

Minazuki: (水無月) Menu

May 16 – June 15, 2026

June is known in the traditional Japanese lunar calendar as Minazuki (水無月). In Japan, June marks the beginning of the rainy season known as Tsuyu (梅雨), and rainy days tend to continue, yet the fresh greenery grows ever richer, and the mountains become wrapped in a soft, glistening emerald hue.

The rains of the season nourish the trees and flowers; hydrangeas bloom in vivid colors, and fireflies begin to illuminate the evenings with their dreamlike glow. As the season quietly shifts into early summer, people sense its arrival beyond the sound of falling rain.

In the world of seasonal ingredients, fish that have thrived in the nourishing rains of the rainy season become beautifully plump, and vegetables and fruits grow vibrant, filled with natural richness and vitality.

This month at Ranzan, our menu highlights the delicacies of early summer with ingredients such as Bai shellfish, Striped beakfish, rare flying fish, Junsai water shield, and the season's first sweet corn.

And of course, we have also prepared Minazuki, the traditional sweet of June, as part of our dessert course. Each dish and bowl is crafted to capture the delicate flavors of the season, as though touched by fresh raindrops. Please relax and immerse yourself in the gentle flow of the season, and savor the subtle tastes of June, where coolness and fragrance are cherished in every moment.



**We offer Kaiseki Ryori:
the pinnacle of Japanese cuisine in the Bay Area**

Owner of Ranzan